Wild Rice Casserole (Dotty Jean)

1/4 lb. wild rice (1 1/4 c. = 1/2 lb.)

Wash, drain, pour boiling water over wild rice, soak 3 to 4 hrs. for desired tenderness.

3/4 c. finely diced celery
1/3 c. minced onion
} sauté in 4 T. butter until tender or straw colored

2/3 can beef consomme
1/3 can water
1 small can mushrooms + juice
2/3 tsp. monosodium glutamate

Drain wild rice, combine all ingredients in heavy kettle and boil vigorously until moisture is absorbed - (45 mins.) or until your preference of moisture content is reached. If you prefer extra dry wild rice, place ingredients in a casserole and bake at 250° for 20 mins. or until ready to serve.

4 average servings